

# NUTRITION AND FOOD SCIENCE MAJOR, FOOD SYSTEMS CONCENTRATION (B.S.) (COMBINED B.S./M.S. NUTRITION AND FOOD SCIENCE)

A Combined Degree program enables undergraduate students to enroll in graduate courses in their senior year, which can be counted towards the completion of both their Bachelor's and Master's degree requirements.

The ability to take these "swing courses" allows students to earn both their Bachelor's and Master's degrees in a shortened period of time, typically within five years of intensive study. Undergraduate students interested in this option can find more information regarding program requirements on the University's Combined Programs website (<https://www.montclair.edu/combined-programs/programs-of-study/>).

## Program Requirements Overview

Code	Title	Credits
	General Education Requirements	29
	World Languages and Cultures Requirements	3-6
	Major Requirements	49-50
	Graduate Swing Courses	12
	Free Electives	27-23
	<b>Total Credits</b>	<b>120</b>

## Major Requirements

Requirements for the graduate portion of this combined program can be found here (<http://catalog.montclair.edu/programs/nutrition-food-science-ms/>).

Code	Title	Credits
<b>Nutrition and Food Science Core</b>		
NUFD 130	Introduction to Nutrition and Food Science Profession	1
NUFD 150	Food Composition and Scientific Preparation	3
NUFD 153	Dynamics of Food and Society	3
NUFD 192	Nutrition with Laboratory	4
NUFD 240	Sanitation Management and Food Microbiology: Certification	1
NUFD 258	Experimental Food Science	3
NUFD 381	Applied Nutrition in the Lifecycle	3
<b>Food Systems Concentration Requirements</b>		
<i>Required Courses</i>		
NUFD 253	Quantity Food Purchasing and Production	3
NUFD 299	Professional Development for Careers in Nutrition, Food Science and Wellness	3
NUFD 310	International Cultures and Cuisines	3
NUFD 353	Catering and Banquet Management	3
NUFD 492	Food Systems and Agribusiness Issues	3
<i>Electives</i>		

Complete 9-10 credits from the following: 9-10

NUFD 202	Food in World History	
NUFD 286	Gender in Food and Nutrition Issues	
NUFD 387	Molecular Cuisine	
NUFD 405	Concepts of the Sommelier	
NUFD 465	Urban Agriculture and Sustainable Food Systems	
NUFD 470	Special Topics in Nutrition and Food Science	
NUFD 473	Food Regulations and Compliances	
NUFD 476	Food Ethics, Sustainability and Alternatives	
NUFD 496	Special Topics in Advanced Culinary Techniques	

### Food Systems Collaterals

CHEM 113	Fundamentals of Chemistry	4
STAT 109	Statistics	3

**Total Credits 49-50**

## Graduate Swing Courses

A combined degree program allows students to complete 6-12 graduate credits ("graduate swing courses") while enrolled as an undergraduate. These courses count for both their bachelor and master's degrees. Graduate swing courses will count toward undergraduate free electives, unless noted otherwise.

The Graduate Swing Courses for this program:

Code	Title	Credits
NUFD 505	Research in Nutrition and Food Science	3
NUFD 580	Current Applications in Nutrition	3
NUFD 587	Practicum	3
	Complete one 500-level elective with advisor approval.	3
	<b>Total Credits</b>	<b>12</b>

## General Education Requirements

Click here for a list of courses that fulfill General Education categories. (<http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/general-ed-ba-bs/>)

Code	Title	Credits
<b>A. New Student Seminar</b>		
	Complete a 1 credit New Student Seminar course.	1
<b>C. Communication</b>		
	1. Writing	3
	2. Literature	3
	3. Communication	3
<b>D. Fine and Performing Arts</b>		
	Complete a 3 credit Fine and Performing Arts course.	3
<b>F. Humanities</b>		
	1. Great Works and Their Influences	3
	2. Philosophical and Religious Perspectives	3
<b>G. Computer Science</b>		
	Complete a 3 credit Computer Science course.	3
<b>H. Mathematics</b>		
	STAT 109 Statistics (Fulfilled in the major.)	
<b>I. Natural Science Laboratory</b>		
	NUFD 192 Nutrition with Laboratory (Fulfilled in the major.)	

<b>J. Physical Education</b>		
Complete a 1 credit Physical Education course.		1
<b>K. Social Science</b>		
1. American and European History		3
2. Global Cultural Perspectives		3
3. Social Science Perspectives		
NUFD 153	Dynamics of Food and Society (Fulfilled in the major.)	
<b>L. Interdisciplinary Studies</b>		
NUFD 150	Food Composition and Scientific Preparation (Fulfilled in the major.)	
<b>Total Credits</b>		<b>29</b>

## World Languages and Cultures Requirements

Click here for a list of courses that fulfill World Languages and Cultures categories. (<http://catalog.montclair.edu/undergraduate-graduate-degree-requirements/world-languages-cultures-requirement/>)

Code	Title	Credits
<b>A. World Languages</b>		
Based on placement exam complete one or two sequential courses in 3-6 one language.		
<b>B. World Cultures</b>		
NUFD 153	Dynamics of Food and Society (Fulfilled in the major.)	
<b>Total Credits</b>		<b>3-6</b>

## Recommended Roadmap to Degree(s)

This recommended five-year plan is provided as an outline for students to follow in order to complete their degree requirements within five years. This plan is a recommendation and students should only use it in consultation with their academic advisor.

Fifth year courses are taken at the graduate level, after matriculation into the graduate portion of this combined degree program.

Course	Title	Credits
<b>First Year</b>		
<b>Fall</b>		
GENERAL EDUCATION: (A) New Student Seminar		1
GENERAL EDUCATION: (C1) Writing		3
GENERAL EDUCATION: (K1) Social Science – American and European History		3
NUFD 130	Introduction to Nutrition and Food Science Profession	1
NUFD 150	Food Composition and Scientific Preparation	3
NUFD 153	Dynamics of Food and Society	3
<b>Credits</b>		<b>14</b>
<b>Spring</b>		
GENERAL EDUCATION: (C2) Literature		3
World Language I		3

CHEM 113	Fundamentals of Chemistry	4
STAT 109	Statistics	3
NUFD 192	Nutrition with Laboratory	4
<b>Credits</b>		<b>17</b>

<b>Second Year</b>		
<b>Fall</b>		
NUFD 240	Sanitation Management and Food Microbiology Certification	1
NUFD 253	Quantity Food Purchasing and Production	3
NUFD 299	Professional Development for Careers in Nutrition, Food Science and Wellness	3
Required Elective		3
Free Elective		3
Free Elective		3
<b>Credits</b>		<b>16</b>

<b>Spring</b>		
GENERAL EDUCATION: (C3) Communication		3
GENERAL EDUCATION: (F2) Humanities – Philosophical and Religious Perspectives		3
NUFD 258	Experimental Food Science	3
NUFD 310	International Cultures and Cuisines	3
NUFD 381	Applied Nutrition in the Lifecycle	3
<b>Credits</b>		<b>15</b>

<b>Third Year</b>		
<b>Fall</b>		
GENERAL EDUCATION: (G) Computer Science		3
GENERAL EDUCATION: (J) Physical Education		1
World Languages II		3
NUFD 492	Food Systems and Agribusiness Issues	3
Free Elective		3
<b>Credits</b>		<b>13</b>

<b>Spring</b>		
GENERAL EDUCATION: (D) Fine and Performing Arts		3
GENERAL EDUCATION: (F1) Humanities – Great Works and Their Influences		3
GENERAL EDUCATION: (K2) Social Science – Global Cultural Perspectives		3
Required Elective		4
Free Elective		3
<b>Credits</b>		<b>16</b>

**Fourth Year**

**Fall**

NUFD 580	Current Applications in Nutrition	3
500-Level Elective swing course		3
Free Elective		3
Free Elective		4
<b>Credits</b>		<b>13</b>

**Spring**

NUFD 353	Catering and Banquet Management	3
NUFD 505	Research in Nutrition and Food Science	3
NUFD 587	Practicum	3
Required Elective		3
Free Elective		4
<b>Credits</b>		<b>16</b>

**Total Credits 120**

**Course Title Credits**

**Fifth Year**

**Fall**

NUFD 501	Principles of Nutrition	3
NUFD 506	Research and Evaluation in Nutrition and Food Science	3
NUFD 595	Principles of Food Science	3
Elective		3
<b>Credits</b>		<b>12</b>

**Spring**

NUFD 509 or NUF 698	Research Seminar (and Comprehensive Exam) or Master's Thesis	3-4
Elective		3
Elective		3
<b>Credits</b>		<b>9-10</b>

**Total Credits 21-22**